

HACCP system

The Plough Bolnhurst

Reviewed January 2018

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13 HACCP Cured fish

14 HACCP Hot smoked duck breast

15 HACCP Pickled vegetables

16 HACCP Steak tartare

17 Calibrating your infrared thermometer

18-20 Thermometer testing record

21 Food allergy information sheet (working version in separate file for main ala carte menu)

22 Food allergen card for daily black board menu (working cards on the PASS)

23-24 Hygiene audit sheet for fridges

25 The plough cleaning schedule

26 Kitchen close down

27 Current food suppliers (list needs adding to)

28 Sample letter to suppliers

29-30 Supplier questionnaire (replies in separate file in office)

31 List of contractors for the Plough (not complete)

32 Current list of chefs working at the plough

33 Hygiene training record

34 Fitness to work

35 Training record of cleaning Deep fat fryers

36 Training record of cleaning Jospo oven

37 Training record of cleaning Kitchen Canopy

38 Training record of cleaning Meat slicer

39 Copy of last EHO visit